

# Xmas Eve Menu

2 Courses £25.95

3 Courses £29.95

## Starters

**CREAMY STILTON & CRANBERRY MUSHROOMS**  
*Mushrooms in a creamy stilton and cranberry sauce served with dipping bread*

**WINTER ROOT VEGETABLE SOUP** Ve  
*Homemade winter warming vegetable soup served with a cob*

**SALT & PEPPER PIGS**  
*Pigs in blankets cooked with onions & peppers in salt & pepper seasoning*

**CRAB CAKES**  
*Golden Crab Cakes with a subtle spice served with a sweet chilli sauce*

**BBQ PULLED PORK CROQUETTES**  
*Croquettes stuffed with succulent BBQ Pulled Pork*

## Main Dishes

**FESTIVE ROAST DINNER**  
*Choose from beef or turkey served with all the trimmings*

**COCK & BULL**  
*Strips of chicken and rump steak slow cooked in a peppercorn sauce*

**SALMON LINQUINE**  
*Grilled salmon fillet on a bed of creamy linguine with wilted spinach & a side of parmesan cheese*

**FLAT IRON STEAK**  
*8oz flat iron steak cooked to your liking served with all the trimmings and a side of peppercorn sauce - £4 supplement*

**CHEESE, LEEK & POTATO POSH PIE** V  
*Served with all the trimmings and a side of gravy  
Vegan option available on request*

**FESTIVE BURGER**  
*Smash beef patty, crispy chicken breast topped with cheese, stuffing, cranberry sauce & pigs served with a dipping gravy*

**CHICKEN PENANG CURRY** Gf  
*A rich Thai style curry infused with lemon grass and a coconut milk  
Vegan option available on request*

**LAMB SHANK**  
*A large lamb shank roasted in a rich red wine gravy  
served on a bed of mash with veg- £4 supplement*

## Dessert

**CHRISTMAS PUDDING**  
*Traditional Christmas pudding with brandy sauce*

**CARAMEL APPLE COBBLER**  
*Sweet pastry case filled with apples in a crumble and toffee topping  
Gluten free option available on request*

**LOTUS BISCOFF CHEESECAKE**  
*Slice of cheesecake served with cream*

**WARM CHOCOLATE FUDGE CAKE**  
*Delicious chocolate fudge cake served with cream*

**LUXURY PISTACHIO ICE CREAM** Gf